

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 3/16/2015      **Business ID:** 98909FE  
**Business:** OLD CHICAGO

11721 METCALF AVE  
 OVERLAND PARK, KS 66210

**Inspection:** 77001216  
**Store ID:**  
**Phone:** 9133451552  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/16/15	05:45 PM	08:05 PM	2:20	0:15	2:35	0	inspection
03/16/15	08:05 PM		0:00	0:30	0:30	0	travel to office
Total:			2:20	0:45	3:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

Certified Manager on Staff p Address Verified p Actual Sq. Ft. 0  
 Certified Manager Present p

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 p . . . . .

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 p . . . . .

3. Proper use of reporting, restriction and exclusion.

p . . . . .

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p	..	..	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	..	..	p	..
<i>Fail Notes</i>	3-301.11(B)	<i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Cookline employee without gloves on hands cutting an avacado for salad. Placed avacado on salad without gloves. COS discarded salad, education. ]</i>						
	8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	p	..
<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [At handsink in warewashing area, grates for cooking pizza stored in basin. COS removed. ]</i>						
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
	10. Food received at proper temperature.		..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.		..	p	..	..	p	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [2 moldy green peppers in walk in cooler. COS Discarded. ]</i>						
	12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p	..	..	..	..	..
	14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On storage rack for clean equipment, 6 metal pans stored as clean with visible food debris on surface, over 15 metal and plastic pans with old date marking sticker residue on surface. All dressing canisters stored as clean with old date marking sticker residue on surface. One plastic ladle with visible food debris on surface stored as clean. One pizza cutter stored as clean on magnetic strip with visible food on surface. COS rewashed. ]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p	..	..	..	..	..
	17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
	18. Proper cooling time and temperatures.		..	..	p	..	..	..
	19. Proper hot holding temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
	20. Proper cold holding temperatures.		..	p	..	..	..	..
	<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On cookline, sliced tomatoes at 45F, diced tomatoes at 46F, sour cream at 49F. COS items discarded.</i></p> <p><i>Pizza sauce in pizza make table top at 49, (tavern sauce) and 52F (pizza sauce). PIC stated the pizza sauce is held at room temperature. PIC was unable to present inspector with the pH of the sauce that would show that the sauce is shelf stable. PIC sent emails out to head offices to get the required paperwork. ]</i></p>						
	21. Proper date marking and disposition.	p	..	..	..	..	..
	22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory		Y	N	O	A	C	R
	23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..
Highly Susceptible Populations		Y	N	O	A	C	R
	24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical		Y	N	O	A	C	R
	25. Food additives: approved and properly used.	..	..	..	p	..	..
	26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
Conformance with Approved Procedures		Y	N	O	A	C	R
	27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
	28. Pasteurized eggs used where required.	..	..	..	p	..	..
	29. Water and ice from approved source.	p	..	..	..	..	..
	30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
Food Temperature Control		Y	N	O	A	C	R
	31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
	32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
	33. Approved thawing methods used.	p	..	..	..	..	..
	34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
	37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
	38. Personal cleanliness.	p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.	p	..	..	..	..	..
	40. Washing fruits and vegetables.	..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">4-903.11(B)</div> <div> <p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[Metal pans on storage rack for clean equipment were stacked wet and not allowed to air dry. ]</i></p> </div> </div>							
	43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
	44. Gloves used properly.		p	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	..	..	p	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">4-202.11(A)(1)</div> <div> <p><i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH.</i></p> <p><i>[Over 20 plastic lids and containers in establishment, both in use and stored as clean, with melted surfaces. Containers and lids were not smooth and easily cleanable. COS all discarded. PIC will go through remaining equipment. ]</i></p> </div> </div> <div style="display: flex; align-items: flex-start; margin-top: 10px;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">4-202.11(A)(2)</div> <div> <p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[One spatula with cracked food contact surface. 2 plastic containers with cracked edges going into the interior of container. COS discarded. ]</i></p> </div> </div>							
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>							
	47. Non-food contact surfaces clean.		..	p	..	..	..	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">4-602.13</div> <div> <p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</i></p> <p><i>[Seals to reach in cooler next to reach in freezer soiled with food debris. ]</i></p> </div> </div>							
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>							
	50. Sewage and waste water properly disposed.		p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.		p	..	..	..	..	..
	52. Garbage and refuse properly disposed; facilities maintained.		p	..	..	..	..	..
	53. Physical facilities installed, maintained and clean.		..	p	..	..	..	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">6-501.11</div> <div> <p><i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p><i>[Light out in dough walk in cooler. ]</i></p> </div> </div> <div style="display: flex; align-items: flex-start; margin-top: 10px;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;">6-501.12(A)</div> <div> <p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[In dough walk in cooler and grill walk in cooler, sprinkler system head and pipes contain dirt buildup. In grill walk in cooler, dirt debris buildup on fan covers. ]</i></p> </div> </div>							
	54. Adequate ventilation and lighting; designated areas used.		p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

## EDUCATIONAL MATERIALS

The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

US Foods

## **Footnote 2**

### **Notes:**

Hot holding

soup in expo area at 138F, marinara on cookline at 156F, 135F, meatball at 166F

## **Footnote 3**

### **Notes:**

Cold holding

Coleslaw in reach in cooler at 43F, cut romaine at 43F

corned beef in standing reach in cooler on end at 42F, carbonara sauce at 40F

raw chicken wing in cold drawer at 42F, raw hamburger at 43F, commercially sliced turkey at 43F, cooked pasta at 43F, 42F

in pizza make table top, sausage crumbles at 36F, diced tomatoes at 36F, cooked chicken at 42F, sausage crumbles in reach in cooler underneath at 38F, meatballs at 40F

in dough walk in cooler, surface of sausage crumbles at 37F

in walk in cooler 2, raw chicken at 40F, cooked chicken at 39F

in expo reach in cooler, milk at 42F

in expo salad cooler, cut lettuce salad at 42F

## **Footnote 4**

### **Notes:**

Contracted pest control, comes monthly

## **Footnote 5**

### **Notes:**

Strips in place for quat and chlorine. 50ppm chlorine in dish machine, 200ppm quat in sanitizing sink in bar area.

## **Footnote 6**

### **Notes:**

handsink in kitchen at 112F, handsink in employee toilet room at 110F, handsink in warewashing area at 115F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/16/2015      **Business ID:** 98909FE  
**Business:** OLD CHICAGO

11721 METCALF AVE  
OVERLAND PARK, KS 66210

**Inspection:** 77001216  
**Store ID:**  
**Phone:** 9133451552  
**Inspector:** KDA77  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/16/15	05:45 PM	08:05 PM	2:20	0:15	2:35	0	inspection
03/16/15	08:05 PM		0:00	0:30	0:30	0	travel to office
Total:			2:20	0:45	3:05	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/26/15

Inspection Report Number 77001216

Inspection Report Date 03/16/15

Establishment Name OLD CHICAGO

Physical Address 11721 METCALF AVE City OVERLAND PARK

Zip 66210

Additional Notes  
and Instructions

Follow up scheduled for 3/26 or after

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/16/2015      **Business ID:** 98909FE  
**Business:** OLD CHICAGO

11721 METCALF AVE  
OVERLAND PARK, KS 66210

**Inspection:** 77001216  
**Store ID:**  
**Phone:** 9133451552  
**Inspector:** KDA77  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/16/15	05:45 PM	08:05 PM	2:20	0:15	2:35	0	inspection
03/16/15	08:05 PM		0:00	0:30	0:30	0	travel to office
Total:			2:20	0:45	3:05	0	

### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product make table top items Qty 3 Units pans Value \$ 10.00

Description diced tomatoes, sliced tomatoes, sour cream, out of temp in make table top 1

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A